

## SOUPS & STARTERS

CHICKEN PASTA SOUP 7

MR. JACK'S CRISPY CHICKEN Buttermilk hand-breaded tenders 12

MEXICO CITY SPINACH CON QUESO Served with warm tortilla chips 12

DEVILED EGGS Finished with sugar-cured bacon and homemade pickle relish 11

SMOKED SALMON DIP Smoked in-house 13

CALAMARI Seasoned, breaded and deep-fried with marinara sauce 16

## ARTISAN PIZZAS

MARGHERITA Tomato sauce, fresh mozzarella and fresh basil 13

SAUSAGE In-house made fennel sausage, panna, red onions and scallions 15

BBQ Homemade barbecue sauce, roasted chicken, smoked Gouda, caramelized onions and fresh mozzarella 15

ITALIAN MEATS Homemade tomato sauce, seasoned ground beef, bacon, fennel sausage and pepperoni 15

## SALADS

IN-HOUSE MADE SALAD DRESSING: HONEY DIJON, CREAMY BLEU CHEESE, BUTTERMILK RANCH, KIAWAH ISLAND, WHITE WINE VINAIGRETTE, CILANTRO VINAIGRETTE.

ALEX'S SALAD Bacon, cheese, tomatoes, cucumbers and croutons 10

ORIGINAL CAESAR SALAD Croutons and Reggiano Parmesan 10

CYPRESS SALAD Chopped crispy chicken tenders, pecans, avocado, bacon, cheese, croutons and ranch dressing 17

THAI KAI SALAD Chicken, artisan mixed greens, peanuts tossed in a cilantro vinaigrette with Thai peanut sauce 17

ASIAN AHI TUNA SALAD\* Seared rare with field greens, wasabi, in a cilantro vinaigrette 20

## BURGERS, SANDWICHES & SMALL PLATES

WE GRIND FRESH CHUCK DAILY FOR OUR HAND-PATTIED BURGERS.

VEGGIE BURGER Made in-house, topped with Monterey Jack 14

OLD FASHIONED CHEESEBURGER\* With Tillamook cheddar served all the way 15

FRENCH DIP\* Sliced Prime Rib, baguette and horseradish, served au jus 20

HYDE PARK Grilled chicken breast topped with Monterey Jack 15

STEAK TACOS Lettuce, roasted jalapeño sauce, Monterey Jack, fresh cilantro and pico de gallo salsa 15

## STEAKS & PRIME RIB

ALL STEAKS AND PRIME RIB ARE CERTIFIED ANGUS BEEF® AND FINISHED WITH MAÎTRE D' BUTTER, EXCEPT FOR MARINATED STEAKS.

STEAK 'N' FRIES\* A 10 oz. French Brasserie style steak with garlic, served with french fries 24

FILET KABOB\* Aged marinated medallions with hardwood-grilled vegetables. Served on Louisiana rice 30

STEAK MAUI\* 14 oz. marinated ribeye with baked potato 35

FILET MIGNON WITH BÉARNAISE\* 10 oz. center cut, served with smashed potatoes 37

NEW YORK STRIP\* 16 oz. aged beef with NYO mac & cheese 37

SLOW ROASTED PRIME RIB\* Aged Certified Angus Beef® roasted on the bone, served au jus with smashed potatoes 38

## SPECIALTIES

AHI TUNA FILET\* With wasabi mayonnaise, a Toro dipping sauce and served with smashed potatoes and ripened tomatoes 29

TODAY'S FEATURED FISH We offer a wide selection of fresh panéed or hardwood grilled seafood everyday ☉

CAROLINA CRAB CAKES Jumbo lump crab meat, chili mayonnaise and mustard sauce, with french fries and Southern cole slaw (LA) ☉

GRILLED SALMON\* Fresh cold water salmon 26

MR. JACK'S CRISPY CHICKEN PLATTER South Carolina low country recipe with french fries and Southern cole slaw 18

ROTISSERIE CHICKEN Seasoned with our special herb blend with smashed potatoes and a chicken demi-gloss pan sauce 19

GRILLED PORK TENDERLOIN Apricot horseradish sauce, served with smashed potatoes 23

BARBECUE BABY BACK RIBS Served with Plum Creek bbq sauce, french fries and cole slaw 27

ALEX'S OR CAESAR SALAD TO ACCOMPANY YOUR ENTRÉE 6

## SIDE ITEMS

French Fries ~ Southern Cole Slaw ~ Broccoli ~ Orzo & Wild Rice ~ Smashed Potatoes

Not Your Ordinary Mac & Cheese ~ Loaded Baked Potato ~ Ripened Tomatoes ~ Seasonal Vegetable

## HOUSEMADE DESSERTS

Suggested tableside by server.

**FRENCH PRESS COFFEE 3.5 per person**

\*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE MAKE US AWARE OF ANY FOOD ALLERGIES.

# REDS

## CABERNET SAUVIGNON & CABERNET BLENDS

GRAYSON CELLARS – California 11/35  
JOSEPH CARR – Paso Robles 14/46  
FOLEY JOHNSON *ESTATE* – Rutherford, Napa Valley 16/52\*  
THREE RIVERS – Columbia Valley 45\*  
ROTH *ESTATE* – Alexander Valley 50\*  
STARMONT – Napa Valley 50  
HONIG – Napa Valley 65  
CHATEAU MONTELENA – Napa Valley 90  
KULETO *ESTATE* – Napa Valley 90\*  
CHALK HILL *ESTATE RED* – Chalk Hill 100\*  
LANCASTER *ESTATE* – Alexander Valley 110\*  
CAYMUS – Napa Valley 120  
BURLY – Napa Valley 125  
ALTVS – Napa Valley 140\*  
PAUL HOBBS – Napa Valley 150  
PARADIGM *ESTATE* – Oakville, Napa Valley 180  
SEBASTIANI “CHERRY BLOCK” – Sonoma Valley 180\*  
SILVER OAK – Napa Valley 200  
MERUS – Napa Valley 270\*  
JOSEPH PHELPS INSIGNIA *ESTATE* – Napa Valley 350

## MERLOT

THE VELVET DEVIL – Washington State 11/35  
MARKHAM – Napa Valley 14/46  
SEBASTIANI – Sonoma County 30\*  
WENTE “SANDSTONE” – Livermore Valley 35  
FERRARI-CARANO – Sonoma County 55  
WHITEHALL LANE – Napa Valley 60  
DUCKHORN – Napa Valley 85

## PINOT NOIR

LUCKY STAR – California 10/32  
ELOUAN – Oregon 13/42  
CHALK HILL – Sonoma Coast 14/46\*  
THE FOUR GRACES – Willamette Valley 45\*  
CHALONE *ESTATE* – Chalone AVA 50\*  
ARGYLE – Willamette Valley 60  
GARY FARRELL – Russian River Valley 68  
FLOWERS – Sonoma Coast 85  
PAPAPIETRO PERRY *LERAS FAMILY VINEYARDS* –  
Russian River Valley 95  
ROCHIOLI *ESTATE* – Russian River Valley 110  
KOSTA BROWNE – Sonoma Coast 150

## ZINFANDEL

PREDATOR “OLD VINE” – Lodi 11/35  
GREEN AND RED *TIP TOP VINEYARD* – Napa Valley 44  
GIRARD “OLD VINE” – Napa Valley 46  
FROG’S LEAP – Rutherford, Napa Valley 48  
RIDGE *LYTTON SPRINGS* – Deer Creek Valley 65

## OTHER INTERESTING REDS

THE SEEKER MALBEC – Mendoza, Argentina 10/32  
YANGARRA *ESTATE SHIRAZ* – McLaren Vale 11/35  
THE PRISONER – Napa Valley 16/52  
INDIA INK *BY KULETO* – Napa County 48\*  
SKYSIDE RED BLEND – North Coast 48  
8 YEARS IN THE DESERT *BY ORIN SWIFT* – California 55  
MOLLYDOOKER “BLUE EYED BOY” – South Australia 90

# WHITES

## CHAMPAGNE & SPARKLING

LAMARCA PROSECCO – Doc Veneto 10/32  
GRUET BRUT NV – New Mexico 11/35  
VEUVE CLICQUOT YELLOW LABEL – France 15/49  
MUMM CUVÉE BRUT ROSÉ – Napa Valley 55  
LOUIS ROEDERER BRUT PREMIER – France 110  
POL ROGER RESERVE – Epernay, France 115

## CHARDONNAY

ST. FRANCIS – Sonoma County 11/35  
CHALK HILL – Sonoma Coast 14/46\*  
ROMBAUER – Carneros 16/52  
WENTE “MORNING FOG” –  
Livermore Valley, San Francisco Bay 35  
LINCOURT *RANCHO SANTA ROSA* – Sta. Rita Hills 36\*  
FOLEY *RANCHO SANTA ROSA* – Sta. Rita Hills 47\*  
CLOS PEGASE *MITSUKO’S VINEYARD* – Carneros 48  
NEWTON “SKYSIDE” – North Coast 48  
CHALONE *ESTATE* – Chalone AVA 50\*  
GARY FARRELL – Russian River Valley 58  
WALTER HANSEL *THE MEADOWS VINEYARD* –  
Russian River Valley 58  
CHALK HILL *ESTATE BOTTLED* – Chalk Hill 65\*  
ZD – California 65  
PATZ & HALL *DUTTON RANCH* – Russian River Valley 75  
RAMEY – Russian River Valley 75  
ZD *RESERVE* – Carneros 75  
CHATEAU MONTELENA – Napa Valley 78  
FLOWERS – Sonoma Coast 90  
KOSTA BROWNE “ONE SIXTEEN” –  
Russian River Valley 115  
DUMOL *ESTATE* – Russian River Valley 120

## SAUVIGNON BLANC

CLIFFORD BAY – New Zealand 10/32\*  
HONIG – Napa Valley 13/42  
CRAGGY RANGE *TE MUNA ROAD* –  
Marlborough, New Zealand 45  
CAKEBREAD CELLARS – Napa Valley 45

## OTHER WHITES & ROSÉ

TRIENNES ROSÉ – Nans-Les-Pins, France 12/39  
CHÂTEAU MIRAVAL ROSÉ – Côtes de Provence 13/42  
SAINT M RIESLING – Germany 11/35  
FERRARI-CARANO – Russian River Valley 11/35  
MARCO FELLUGA PINOT GRIGIO – Italy 14/46  
THE FOUR GRACES PINOT GRIS –  
Willamette Valley 40\*

## DESSERT SELECTIONS

FONSECA BIN 27 *375 ML BOTTLE* – Portugal 8/26

**J. ALEXANDER'S**  
RESTAURANT

\* CWC  
Sample tastings for our wines by the glass available. Please ask your server.  
To expedite service, we open wine at the pub, unless otherwise requested.

## COCKTAILS & MARTINIS

### BARREL AGED MANHATTAN 12

Angel's Envy Bourbon : Berg & Hauch's Lemon Bitters

### BARREL AGED MANHATTAN 12

Buffalo Trace Bourbon : Regan's Orange Bitters

### SILENT CRUSHER 10

1792 Single Barrel Bourbon : Cynar : Lemon Juice  
Maple Syrup

### KNICKERBOCKER 12

Knob Creek Bourbon : Angostura Bitters : Candied Cherry

### DOPPELGÄNGER 12

Angel's Envy Bourbon : Disaronno : Candied Cherry  
Fever Tree Ginger Ale

### THE "CAPONE" 12

Bulleit Rye Whiskey : Fernet Branca : Angostura Bitters

### THE (859) 12

Buffalo Trace Bourbon : Elemakule Tiki Bitters  
Blueberry Jam : Mint : Fever Tree Ginger Beer

### SAZERAC COCKTAIL 12

Sazerac Rye Whiskey : Herbsaint : Peychauds Bitters

### HALF PAST THREE MARTINI 14

Wheatley Vodka : Green Tea : Clover Honey Syrup

### THE DUKE MARTINI 14

Classic Martini : Bombay Sapphire Gin or Belvedere Vodka

### PEAR MARTINI 14

Grey Goose La Poire Vodka : Domain de Canton Ginger

### ENGLISH MARTINI 14

Plymouth English Gin : Cucumber : Fresh Mint

### CINDY'S LEMON DROP MARTINI 14

Ketel One Citroen Vodka : Lemon Juice

### THE SPARKLING ROSE MARTINI 14

Casamigos Silver Tequila : Grapefruit Bitters : Sparkling Wine

### '21' MANHATTAN 14

Bulleit Rye Whiskey : Sweet Vermouth : Bitters

### FLEUR-DE-LIS MARTINI 14

Square One Vodka : St~Germain : Grapefruit Juice  
Sparkling Wine

### RED-HEADED RITA MARTINI 14

El Mayor Blanco Tequila : Pomegranate Juice

### SOUTHERN MARTINI 14

Buffalo Trace Single Barrel Bourbon : Black Cherry Jam  
Honey Syrup : Angostura Bitters

### ELDERFLOWER MOJITO 9

Bacardi Rum : St~Germain : Fresh Mint

### THAI MARGARITA 12

El Mayor Tequila : St~Germain : Fresh Basil

### LEMON DROP MOJITO 9

Wheatley Vodka : St~Germain : Mint : Pineapple Juice

### VANILLA SKY 9

Stoli Vanil : Crème de Violette : Lemon Juice  
Fever Tree Club Soda

## WHISKEY

1792 Small Batch \$9

1792 Full Proof Select \$11

Angel's Envy \$10

Angel's Envy Cask Strength \$25

Angel's Envy Cellar Collection \$40

Baker's 7 year \$12

Basil Hayden's \$11\*

Blanton's Single Barrel \$14\*

Booker's \$15

Buffalo Trace \$9

Buffalo Trace Single Barrel Select \$10\*

Bulleit \$9

Cooper's Craft \$10

E.H. Taylor Small Batch \$11

Eagle Rare Barrel Select \$12

Elijah Craig Small Batch \$9

Evan Williams \$8

Evan Williams Single Barrel \$10

Four Roses Single Barrel \$12

Henry McKenna Bottled-In-Bond 10 year \$10

I.W Harper 15 year \$20

Jefferson's Grand Selection: Chateau Suduiraut \$25\*

Jefferson's Grand Selection: Pichon Baron \$25\*

Jefferson's Reserve \$12

Jefferson's Small Batch \$10

Jim Beam \$8

Knob Creek Small Batch \$9

Knob Creek 12 year \$25

Larceny Small Batch \$9

Maker's 46 \$11

Maker's Mark \$9

Maker's Mark RC6 \$20

Michter's \$11

Old Forester 86 Proof \$9

Pappy Van Winkle 10 year \$25\*

Pappy Van Winkle 12 year \$35\*

Pappy Van Winkle 15 year \$50\*

Pappy Van Winkle 20 year \$60\*

Rabbit Hole Bourbon \$12

Rebel Yell Small Batch Reserve \$10

Russell's Reserve Single Barrel \$12

Stagg Jr. \$14\*

Town Branch Bourbon \$11

Weller Special Reserve \$9\*

Weller 12 year \$20

Wild Turkey 101 Bourbon \$9

Woodford Reserve \$10

Woodford Reserve Double Oaked \$17

## RYE

Angel's Envy \$16

Bulleit \$9

Knob Creek Small Batch \$10

Michter's \$11

Pikesville \$12

Rabbit Hole \$12

Sazerac \$10\*

Willett Estate \$14

Woodford Reserve \$10

\* Limited Availability